

SELECTION FROM JAPAN

Sautéed edamame with yakiniku sauce	4,9
 Duck gyoza "Lamonarracha"	1,95
Prawn gyoza with Asian sauce	⚡ 1,95
Karaage chicken tempura	8,9
 "Lamonarracha" tiger prawn tempura	10,9
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Foie temaki with mango	6,5
<small>NORI SEAWEED CONE WITH FOIE AND MANGO</small>	
 Japanese-style Spanish pork pan bao	5,9
 Steamed red tuna pan bao with quail egg	6,5
Wakame salad	6,9
Yakisoba with chicken and vegetables	11,9
Octopus udon pasta	11,9
Two temperature yellowtail carpaccio	12,9
Sashimi mix <small>[15 CUTS]</small>	19,9
<small>RED TUNA, SCALLOP, SALMON, BUTTERFISH, YELLOWTAIL</small>	
 Wild red tuna tartar macerated with an avocado flower	15,9
Salmón "nest"	13,9
<small>OUR SPECIAL VERSION OF THE SALMON TARTAR PONZU</small>	
Miso soup	5,9

MAKIS

[4] [8]

King salmon roll	12,9
<small>SMOKED SALMON BELLY</small>	
 Crunchy prawn roll with spicy mayo	6,9 / 12,9
Mexican salmon roll	⚡ 12,9
<small>JALAPEÑOS, MELTED MOZZARELLA, THREE-HERB SAUCE AND CRISPY NOODLES</small>	
 Eel marinated tempura roll with foie topping	6,5 / 11,9
 Marinated red tuna tartare roll with tempura crumbs	⚡ 7 / 13,9
<small>CUCUMBER AND SALMON INSIDE</small>	
Flamed salmon roll with ikura roe	6,9 / 12,9
Spicy tuna roll	⚡ 13,9
 Warm butterfish roll	12,9
<small>CRUNCHY PRAWN, BUTTERFISH AND TRUFFLE SAUCE</small>	
Crunchy prawn roll with avocado topping	12,9
"Pink panther" roll	13,5
<small>PCHICKEN IN PANKO, AVOCADO AND TONKATSU SAUCE</small>	

"We daily elaborate our homemade soya"

NIGIRIS

All nigiris are made with superior quality rice grains

CLASSICS

Red tuna	2,9
Salmon	2,7
Butterfish	2,7
Yellowtail	2,7

our's

Butterfish with black garlic sauce	2,9
Yellowtail with black olive pesto and peach jam	2,9
Truffled butterfish	2,9
 Flamed salmon with lime	2,9
Flamed salmon with teriyaki sauce	2,9
 Quail egg with truffle	2,9
Crunchy marinated salmon tartar	2,9
 Crunchy red tuna tartar with jerky from León	3,9
Yuzu-scented toasted scallop	3,9
 Foie with raspberry	3,7

Tasting menu

[FOR 2 PEOPLE]

Sautéed edamame with yakiniku sauce	
4 Duck gyoza "lamonarracha"	
Wild red tuna tartar macerated with an avocado flower	
2 Flamed salmon nigiris with lime	
2 Quail egg nigiris with spicy mayo	
Crunchy prawn Roll with spicy mayo	
Traditional cheesecake	27,5 €/PP

DESSERTS

Thin apple pie	7,5
<small>[ORDER 10 MIN. IN ADVANCE]</small>	
Traditional cheesecake	6,9
Lotus lemon pie	12,5
<small>RECOMMENDED FOR SHARING BETWEEN 2/3</small>	
Bisuketto	6,9
<small>WHITE CHOCOLATE AND PISTACHIO COOKIE; freshly baked, WITH VANILLA ICE CREAM</small>	
Choco coulant with vanilla ice cream	6,9
<small>APT FOR CELIACS</small>	

LAMONA WEEKDAY MENU

MENU AVAILABLE FOR LUNCH FROM MONDAY TO FRIDAY
EXCEPT PUBLIC HOLIDAYS AND THEIR EVES

LONG MENU

STARTER

Wakame seaweed salad with crispy rice noodles

“Lamonarracha” duck gyozas (2)

Prawn gyozas with Asian sauce (2)

Miso soup

SECOND

Iberian pork secreto donburi

Stir-fried yakisoba noodles with chicken and vegetables

Japanese-style Iberian pork secreto bao buns (2)

Cold Japanese udon salad

Nigiri selection (4)

Salmon / Lime-flambéed salmon / Butterfish /
Truffled butterfish / Quail egg with truffle

Tiger prawn ramen-udon

(+ 3 €)

¡Haz tu Roll de 8 piezas!

THIRD

California roll (4p)

Crunchy prawn roll with spicy mayo sauce (4p)

Seared salmon roll topped with ikura salmon roe (4p)

Salmon hosomaki and avocado hosomaki (8p)

+ DRINK

+ COFFEE or DESSERT

Our soft chocolate cake

(+ 3 €) Homemade creamy cheesecake

18,5 € / PP

SHORT MENU

Choose 2 dishes from
the Long Menu

(Nigiris excluded)

+ DRINK

+ COFFEE

14,9 € / PP

~~NO GLUTEN~~

(Choose 2 dishes)

Wakame seaweed salad

Assorted sashimi (6p):

Salmon / Butterfish / Sea bream

Nigiri selection (4p)

Salmon / Butterfish / Truffled butterfish /
Quail egg with truffle / Sea bream with black
olive pesto

California roll (8p)

Seared salmon roll topped
with ikura salmon roe (8p)

Salmon hosomaki and avocado
hosomaki (8p)

+ DRINK

+ COFFEE or DESSERT

Dark chocolate coulant